

P.35 - Brown Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **21.7**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **11 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 3.3 kg (55.9%) | 85 % | 7 |
| Adjunct | Chleb pszenno - żytni | 1.2 kg (20.3%) | 81 % | 5 |
| Grain | Crystal T50 Simpsons | 0.4 kg (6.8%) | 74 % | 130 |
| Grain | Fawcett - Brown | 0.4 kg (6.8%) | 72 % | 180 |
| Grain | Fawcett - amber | 0.4 kg (6.8%) | 74 % | 100 |
| Grain | Fawcett - Chocolate | 0.2 kg (3.4%) | 60 % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Whirlpool | Cascade | 20 g | 20 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|-------|
| Flavor | Kakao w proszku | 400 g | Boil | 0 min |
| Spice | Kminek | 10 g | Boil | 0 min |
| Flavor | Kawa espresso | 300 g | Boil | 0 min |
| Spice | Cynamon | 20 g | Boil | 0 min |

Notes

- Fawcett - Chocolate Malt - dodany pod koniec zacierania.
Sep 6, 2022, 5:21 PM